

## IN THE CLAIMS

Please amend the claims as follows:

Claims 1-9 (Canceled).

Claim 10 (New): A method for producing dried powdery soybean comprising:

- immersing a water-washed soybean in immersion water;
- immersing a water-washed soybean in immersion water;
- steaming the immersed soybean together with the immersion water;
- crushing the steamed soybeans together with the immersion water in a crusher;
- treating the crushed soybean with an enzyme, wherein the crushed soybean and the immersion water are supplied with pectinase produced by microorganisms of Bacillus genus to obtain a mixture solution, then the mixture solution is stirred at an activation temperature for the pectinase produced by microorganisms of Bacillus genus, thereby the crushed soybean dispersed in the mixture solution is dispersed by using the enzyme;
- deactivating the enzyme in the mixture solution, wherein the mixture solution after the enzyme treatment step is rapidly heated at a deactivation temperature for the pectinase produced by microorganisms of Bacillus genus;
- rapidly cooling the mixture solution with the deactivated enzyme;
- micropulverizing, wherein a solid material of soybean remaining in the cooled mixture solution is micropulverized into the individual cells of soybean, to obtain a slurry in which the individual soybean cells are dispersed;
- adding tocopherol of an amount depending on the quantity of fat to the soybean in any one or a plurality of said steps then stirring; and
- drying the slurry prepared in the preceding step by spray drying to have a water content of 5% or less.

Claim 11 (New): A method for producing dried powdery soybean comprising:

immersing a water-washed soybean in immersion water for 8 to 12 hours, wherein weight of the immersion water is 2 to 4 times as much as that of the soybean;

steaming the immersed soybean together with the immersion water under 0.103 to 0.172 MPa for 20 to 50 minutes;

crushing the steamed soybean together with the immersion water in a crusher so that the soybean has a size of 2 to 5 mm;

treating the crushed soybean with an enzyme, wherein the crushed soybean and the immersion water are supplied with pectinase produced by microorganisms of *Bacillus* genus to obtain a mixture solution, then the mixture solution is stirred at an activation temperature for the pectinase produced by microorganisms of *Bacillus* genus for 30 minutes or more, thereby the crushed soybean dispersed in the mixture solution is decomposed by using the enzyme;

deactivating the enzyme in the mixture solution, wherein the mixture solution after the enzyme treatment step is rapidly heated at a deactivation temperature for the pectinase produced by microorganisms of *Bacillus* genus;

rapidly cooling the mixture solution with the deactivated enzyme;

micropulverizing, wherein the cooled mixture solution is passed through a screen having a mesh size of less than 0.3 mm to micropulverize the solid material of soybean remaining in the mixture solution into the individual cells of soybean, to obtain a slurry with the dispersed individual soybean cells;

adding tocopherol of an amount depending on the quantity of fat in the soybean in any one or a plurality of said steps then stirring; and

drying the slurry prepared in the preceding step by spray drying to have a water content of 5% or less.

Claim 12 (New): The method for producing dried powdery soybean as in claim 10, wherein the water and the soybean are agitated by blowing air into the immersion water in which the soybeans are immersed in the immersing step.

Claim 13 (New): The method for producing dried powdery soybean as in claim 11, wherein the water and the soybean are agitated by blowing air into the immersion water in which the soybeans are immersed in the immersing step.

Claim 14 (New): The method for producing dried powdery soybean as in claim 10, wherein the tocopherol in the immersing step is supplied to have a rate of 100 to 1000 ppm relative to the fat content in the raw material soybean.

Claim 15 (New): The method for producing dried powdery soybean as in claim 11, wherein the tocopherol in the immersing step is supplied to have a rate of 100 to 1000 ppm relative to the fat content in the raw material soybean.

Claim 16 (New): The method for producing dried powdery soybean as in claim 10, wherein the pectinase produced by microorganisms of *Bacillus* genus is supplied in the enzyme treating step to have a weight rate of 0.05 to 0.4% relative to the amount of raw material soybean.

Claim 17 (New): The method for producing dried powdery soybean as in claim 11, wherein the pectinase produced by microorganisms of *Bacillus* genus is supplied in the

enzyme treating step to have a weight rate of 0.05 to 0.4% relative to the amount of raw material soybean.

Claim 18 (New): The method for producing dried powdery soybean as in claim 10, wherein the mixture solution in the enzyme treating step has a temperature of 40°C to 60°C.

Claim 19 (New): The method for producing dried powdery soybean as in claim 11, wherein the mixture solution in the enzyme treating step has a temperature of 40°C to 60°C.

Claim 20 (New): The method for producing dried powdery soybean as in claim 10, wherein the mixture solution in the deactivating step is heated at a temperature of 75°C to 95°C.

Claim 21 (New): The method for producing dried powdery soybean as in claim 11, wherein the mixture solution in the deactivating step is heated at a temperature of 75°C to 95°C.

Claim 22 (New): The method for producing dried powdery soybean as in claim 10, wherein the powder obtained after the drying step is rapidly cooled to have a temperatures of 40°C or below.

Claim 23 (New): The method for producing dried powdery soybean as in claim 11, wherein the powder obtained after the drying step is rapidly cooled to have a temperatures of 40°C or below.

Claim 24 (New): A dried powdery soybean produced by the method as claimed in claim 10.

Claim 25 (New): A dried powdery soybean produced by the method as claimed in claim 11.